

ROCOCO

ACLAND ST - DESSERT

DOLCETTI {dessert}

NUTELLA PANNA COTTA / chocolate & hazelnut crumb, peanut butter anzac gelato	14.5
STRAWBERRIES & CREAM / vanilla panna cotta, toasted meringue, fresh and poached strawberries, mascarpone & strawberry ice cream, pistachio nuts, white chocolate & strawberry liqueur, strawberry and elderflower jelly	15.5
AFFOGATO / espresso, disaronno amaretto liqueur, amaretti biscuits, dark chocolate, coffee dust + your choice of ice cream - vanilla - pistachio - chocolate	15.0
SICILIAN ORANGE CAKE / whipped mascarpone, toasted almonds, caramel oranges, sea salt chocolate gelato	14.5
FRANGELICO ICE CREAM / vanilla, chocolate & salted caramel ice cream, frangelico liqueur, toasted hazelnuts, crushed amaretti biscuits, chocolate	14.5
TIRAMISU / layers of creamy mascarpone, pavesini biscuits soaked in kahlua & coffee	14.0
WARM CHOCOLATE FUDGE BROWNIE / mascarpone, salted caramel ice cream	15.0
VEGAN COCONUT BOUNTY BAR / chocolate cake, coconut & chocolate mousse topped with coconut chantilly, passionfruit sorbet	16.0

GLUTEN-FREE OPTIONS AVAILABLE.
PLEASE ASK YOUR SERVER FOR DETAILS.

{DESSERT}

DESSERT STYLE COCKTAILS

ESPRESSO MARTINI / wyborowa vodka, kahlua, double espresso, vanilla	19.0
CAPPUCCINO MARTINI / double espresso, kahlua, baileys, chocolate liqueur	19.5
SALTED CARAMEL MARTINI / vanilla vodka, salted caramel, baileys, crushed amaretti biscuit	19.5
WHITE RUSSIAN / vanilla vodka & kahlua on ice, topped with cream	17.5
AMARETTO SOUR / amaretto liqueur, fresh lemon juice, dash of angostura bitters, egg white	18.0

DIGESTIVO

	30ml
PERNOD	10.5
AMARO MONTENEGRO	11.5
BARBARESSO OUZO	11.0
STREGA	10.5
OPAL NERA SAMBUCA	10.5
OPAL BIANCA SAMBUCA	10.5
JÄGERMEISTER	11
LIMONCELLO DI ITALIA	11
AVERNA	10
CYNAR	10
PATRON XO CAFE	14

COFFEE DARK-SIDE BY ATOMICA COFFEE ROASTERS

Dark-side is a full bodied coffee offering notes of marmalade and dark berries, giving way to a rich chocolate finish

LATTE / CAPPUCINO / FLAT WHITE / LONG BLACK / 3/4 /ESPRESSO / SHORT MACH / LONG MACH / DOUBLE ESPRESSO / PICCOLO / MOCHA / DECAF 4.0

+ large 0.9
+ strong / extra shot 0.5
+ soy / almond / coconut / oat 0.5

HOT CHOCOLATE 4.2

CHAI / SPICY CHAI 4.0

MATCHA LATTE 4.5

TUMERIC LATTE / coconut milk, honey 4.5

GOLDEN LATTE / tumeric latte with an espresso shot 5.0

ICED LATTE 4.5

ICED COFFEE/ ICED MOCHA / double espresso, coffee syrup, vanilla icecream 7.9

ORGANIC TEA

ENGLISH BREAKFAST / BERGAMOT EARL GREY / PEPPERMINT / CHAMOMILE FLOWERS / GUNPOWDER GREEN / LEMONGRASS & GINGER / CHAI 4.2

GRAPPE

30ml
SIBONA, GRAPPA DI *Piemonte, Italia* 18
MOSCATO
SIBONA, GRAPPA DI *Piemonte, Italia* 18
ARNEIS
CASTELLARE, GRAPPA *Toscana, Italia* 18
DI SANGIOVESE

COGNAC + BRANDY (30ML)

ST. REMY NAPOLEON BRANDY 10
MARTELL VS, COGNAC 14
HENNESSY VSOP, COGNAC 17
HENNESSY PARADIS, COGNAC 65

PORT + SHERRY

45ml
GALWAY PIPE PORT *Regional SA* 10
PENFOLDS CLUB *Barossa Valley, Vic* 10
LUSTAU SAN EMILIO PX *Jerez, Spain* 10
FONESCA BIN 27 RUBY *Douro, Portugal* 12
MORRIS CLASSIC TAWNY *Rutherglen, Vic* 11

LIQUEUR

30ml
SOHO LYCHEE LIQUEUR 10
GALLIANO AMARETTO 10
GALLIANO VANILLA 10
BAILEYS 10
CHAMBORD 10
COINTREAU 10.5
FRANGELICO 10
KAHLUA 10
LICOR 43 11
LUXARDO MARASCHINO 12.5
MALIBU 10
MIDORI 10
DISARONNO AMARETTO 10
DRAMBUIE 12.5
GRAND MARNIER 11
ST. GERMAIN ELDERFLOWER 10

{ DRINKS }